

Dinner Menu No. 1

2 Course - £11.95
3 Course - £13.95

STARTERS

Hummus (v) or Taramasalata with pitta bread and leaves
 Honeydew Melon with berry compôte (v)
 Soup of the Day and french stick
 Chicken Liver Paté with chutney and mixed garnish
 Garlic Mushrooms with mixed leaves (v)
 Prawn Cocktail with Marie Rose sauce (£2.75 supp.)
 Lightly Breaded Whitebait with garlic mayo and leaves
 Tiger King Prawns in Filo
 with sweet chilli and garnish (£1.00 supp.)
 Greek Meat Balls with tomato sauce and mixed leaves

SWEETS

Selection of Ice Creams
 Sticky Toffee Pudding with Caramel Sauce and Custard
 Chocolate Brownie with chocolate sauce and
 vanilla ice cream
 Vanilla Crème Brûlée
 with chocolate chip cookie and ice cream
 Lemon Meringue Tart and vanilla ice cream
 Strawberry Ice Cream with crushed meringue,
 pistachios, raspberry coulis and Chantilly cream
 Tangy Lemon Cheesecake with mixed berry compôte
 Sweet from our dessert board (£2.50 supp)

MAINS

Choice of Roast: Turkey, Beef, Lamb or Chicken Breast
 served with roast potatoes and mixed vegetables
 Slow-braised Beef with Shallots, red wine, mushrooms and bacon,
 creamy mash potato and vegetables
 Greek Moussaka served with roast potatoes and mixed vegetables or Greek salad
 Battered Fillet of Cod with homecooked chips, peas and mixed leaves
 Grilled Chicken Breast with homecooked chips and salad
 Mushroom (v), Cheese (v) or Ham Omelette
 with homecooked chips and peas
 Chicken Curry served with basmati rice and mixed vegetables
 Chicken Stroganoff served with basmati rice and mixed vegetables
 Ballontine of Chicken (stuffed chicken) with a tarragon mousse,
 creamy mash and vegetables
 Goats Cheese Springrolls served with salad, pesto,
 homecooked chips and balsamic dressing (v)
 Mushroom Stroganoff served with basmati rice (v)
 Vegetable Curry served with basmati rice (v)
 Chicken Kebab served with Greek salad, tzatziki and basmati rice
 Korta Ma Karsi - chicken breast with onions, mushrooms,
 peppers and tomato sauce, served with sauté potatoes and mixed vegetables

Dinner Menu No. 2

2 Course - £13.95
3 Course - £15.95

STARTERS

Hummus (v) or Taramasalata with pitta bread and leaves
 Soup of the Day and French stick
 Chicken and Ham Hock Terrine
 with apple purée, balsamic and garnish
 Goats Cheese Springroll with beetroot purée,
 pesto and leaves (v)
 Garlic Mushrooms and mixed garnish (v)
 Smoked Salmon and Caper Salad
 with pesto, balsamic and beetroot purée
 Greek Meat Balls with tomato sauce and mixed leaves
 Prawn Cocktail with Marie Rose sauce (£2.75 supp.)
 Pan-fried Scallops and Chorizo
 with pesto and balsamic salad (£2.95 supp.)
 Smoked Salmon and Prawn Parcel
 with sweet chilli salsa and mixed leaves (£2.75 supp.)
 Chicken Liver Paté with chutney and mixed garnish
 Hoi Sin Duck Spring Roll
 with a cucumber and coriander salad
 Pulled Pork Croquettes, apple purée and dressed salad

SWEETS

Selection of Ice Creams
 Sticky Toffee Pudding with caramel sauce and custard
 Chocolate Brownie with chocolate sauce and
 vanilla ice cream
 Coconut Pannacotta, exotic fruit and mango sorbet
 Vanilla Crème Brûlée
 with chocolate chip cookie and ice cream
 Lemon Meringue Tart and vanilla ice cream
 Strawberry Ice Cream with crushed meringue,
 pistachios, raspberry coulis and chantilly cream
 Tangy Lemon Cheesecake with mixed berry compôte
 Sweet from our dessert board (£2.50 supp)

MAINS

Chef's Grill: liver, chicken, bacon, sausage, egg, chips, tomato, peas and mushrooms
 Slow Cooked Belly Pork with apple purée, creamy mash and vegetables
 Danish Gammon Steak with tomato, pineapple, peas and homecooked chips
 Slow-roasted Pork Medallions with caramelised apples, chorizo sausage
 and a light dijon sauce, served with creamy mash and vegetables
 Grilled Fillet of Sea Bass with capers, crushed potatoes and vegetables
 Chicken Maryland with tomatoes, peas, bacon, mushrooms and homecooked chips
 Peppered or Garlic Chicken with mixed vegetables, rice and peppercorn sauce
 Grilled Salmon Salad with beetroot purée, buttered potatoes, capers and pesto
 Chicken Melt - bacon, peas, melted cheese and BBQ sauce,
 served with homecooked chips (£1.00 supp.)
 Greek Stifado - diced beef marinated in red wine and shallots,
 served with basmati rice and vegetables
 Stilton Chicken - mixed vegetables and rice,
 with a creamy stilton and port sauce (£2.00 supp.)
 7oz Sirloin Steak with onions, peas, tomato, mushrooms
 and homecooked chips (£2.00 supp.)
 Lamb Kleftico (£2.00 supp.) - oven baked lamb
 with roast potatoes and mixed vegetables or Greek salad
 Lamb Cutlets served with peas, tomato, mushrooms
 and homecooked chips (£1.75 supp.)
 Chicken Kebab with Greek salad, tzatziki, and basmati rice
 Duck à l'Orange - Pan-fried duck breast, served with creamy mashed potato,
 mixed vegetables and orange sauce (£2.50 supp.)

(v) - suitable for vegetarians